

All Day Menu

Lights

Soup of the Day

\$13.50 G.F Served with toasted bread roll and butter

Garlic Bread

\$10 G.F

Oven baked house bread with garlic and sweet chilli

Grilled Flat Bread

\$14

Red onion, tomato, basil and buffalo mozzarella

Thai Fish Cakes

\$21

Thai spiced ling fritters served with toasted house bread and an Asian slaw

Seafood Chowder

\$22

Fish, clams, mussels, prawns and squid in a house made cream volute served with a side of garlic bread

Prawns

\$24 G.F served sizzling in the pan with garlic, chilli, lemon and a side of crispy house bread

Tacos

Choice of 2 for \$18 or 3 for \$24

Beef Spiced ---char grilled Beef with Pico de Gallo, chipotle aioli

Chicken---crispy chicken tenders, Salsa Verde, chipotle aioli

Pork ---pulled pork, hickory sauce, pickled chilli and red onion

Orange roughy ---cumin battered orange roughy, salsa Verde and preserved lemon

Mushroom— sauté mushrooms with black beans finished with feta

Mains

Fish and Chips

\$26 Cider battered orange roughy with petite salad, fries and tartare sauce

Ribeye steak

\$27 G.F

Char grilled 260gram Beef ribeye steak served with garlic and herb fries, beer battered onion rings Finished with a bacon and Peppercorn sauce

Chicken Breast

\$29

Pan seared Cajun chicken breast served on a bacon wrapped gruyere gratin potato, red pepper puree and seasonal greens finished with a side of jus

Smoked chicken salad

\$26 G.F

House smoked chicken, streaky bacon, apricot, red onion, cashew nuts, cos lettuce and red cabbage tossed through a marmalade dressing and mixed lettuce leaves

Seafood Paella

\$34 G.F

Prawns, fresh seafood, mussels and chorizo served in the pan with rice, roasted peppers olives and tomato topped with fresh herbs and lemon oil

Roast vegetable salad salad

\$24 G.F

Roasted pumpkin, potato, carrot, beetroot parsnip and kumara toasted in a honey mustard dressing with cos lettuce, spring onions and finished with toasted pumpkin and sunflower seeds

Smoked pork belly

\$34 G.F

Brine, smoked and twice cooked Pork belly served on braised red cabbage and colcannon mash with a house made apple sauce and stout jus

Burger

All burgers are \$24 G.F

Lamb Burger ---- 250g lamb Pattie served in a sour dough bun with bacon, beetroot relish, lettuce, tomato and a fried egg, finished with herb aioli and a side of fries

Chicken burger—chipotle crumbed chicken breast served in a ciabatta bun with brie, tomato, lettuce, red onion, hickory bbq sauce and finished with a chipotle aioli

J.D. Cheeseburger ---Two chargrilled ¼ pound beef patties served in a brioche bun with a streaky bacon, cheddar cheese, and house made Jack Daniel's sauce, onion rings, and garlic aioli and of fries

Pizzas

All pizzas are \$22

(All served on a thin base with olive oil and tomato puree)

Margarita ----Napoli sauce, mozzarella, fresh tomato and herbs

Pulled pork ----pulled pork, streaky bacon and Mild peperoni, and finished with chipotle aioli

Chicken and bacon ___Roasted chicken, streaky bacon, red onion and barbeque sauce

Italian ----Prosciutto, confit garlic, baby spinach, olives, capsicum and Italian sausage

Platters (suitable for 3/6)

Bar Platter

\$54

Chicken nuggets mini hotdogs, Prawn twisters, spring rolls, fish bites samosas, crumbed squid rings fries and wedges

Seafood Platter

\$58

Thai fish cakes, squid rings, garlic prawns, beer battered fish, green lipped mussels ,clams and prawn twisters with grilled flat bread brushed with fresh herb oil, sea salt and fresh lemon

Chicken and pork Platter

\$54 Grilled spicy chicken and roasted pork loin served with salad greens, grilled house flat bread Finished with a House made jus

Snacks

Grilled chicken nibbles

\$16 G.F

A bowl of our house Smokey chicken nibbles with a side of chipotle barbeque sauce

Nibble Bowl

\$16 Served with spring rolls, samosas, chicken nuggets, fish bites and wedges with sour cream and Sweet chilli sauce

Wedges

\$12

Plain served with sour cream and sweet chilli sauce

Add bacon and cheese

\$16

Beer battered Fries

\$10

Served with tomato sauce and aioli

Plain Fries

\$8 G.F

Served with tomato sauce and aioli

Sides \$8 each; Beer battered onion rings, Seasonal vegetables, colcannon mash, Green Salad, Fries

Gluten free meals are gluten free on request please let wait staff know so any adjustments can be made